
ROOM SERVICE

THE
MAYBOURNE
BEVERLY HILLS

WELCOME TO
THE MAYBOURNE
BEVERLY HILLS

BREAKFAST

JUICE

The Maybourne Elixir 15

Orange juice, apple cider vinegar, turmeric, ginger, lemon & cayenne pepper

Green Vitality 15

Granny Smith apple, cucumber, celery, lemon, lime, ginger, kale & chlorophyll

Pink Sunset 15

Carrot, beet, pear, pineapple, pomelo, ginger, lemon

Charcoal Cleanse 15

Lemon, lime, yuzu, agave & activated charcoal

JUICE SHOTS

Hangover 9

Coconut water, turmeric, ginger, lemon & honey

Immunity 9

Ginger, turmeric, lime, honey & cayenne pepper

Healthy Gut 9

Ginger, lemon, apple cider vinegar & probiotics

Anti-Inflammatory 9

Turmeric, parsley, ginger, CBD oil & lemon

Smoothies 16

Choose two: açai, banana, carrot, ginger, mango, mixed berries, strawberry
(additional ingredients \$1 each, add protein powder \$2)

BEVERAGES

Whole, 2%, Skim, Soy, Almond Milk 8

Hot chocolate with whipped cream 10

Local Sunset Culture Kombucha 16

Nectarine & Chia

Elderberry & Santa Rosa Plum

Strawberry & Fennel Flower

COFFEE

French press carafe 16

Brewed coffee 12

Cappuccino, Café Latte 9

Espresso, Espresso Macchiato, Café Mocha

Single shot 8

Double shot 11

TEA

Palais des Thés Gourmet Tea Blends 12

Breakfast tea

Chamomile tea

Earl Grey tea

Chinese green tea

Rooibos des vahines tea

Mint tea

Thé du hammam tea

Jasmine tea

Original chai tea

Freshly baked pastries with Le Beurre Bordier & Alain Milliat jam 18

Today's farmer's market fruits 24

House-made cinnamon granola with Greek yogurt 18

Sheridan's Irish oat porridge 22

Bircher muesli with fresh almond butter, banana & blueberries 19

Fresh Carpinteria avocado on seeded country bread with Lohmann Brown poached eggs 24

Two Lohmann Brown eggs on sourdough toast 16

The Maybourne Beverly Hills cooked breakfast 35

Buttermilk pancakes with butterscotch sauce, Sugarman's organic maple syrup & melted butter 25

The Terrace omelette with forest mushrooms & gruyère 31

Smoked pastrami with Lohmann Brown poached eggs 32

90210 vegan brunch bowl 25

Half Carpinteria avocado 8

Sautéed forest mushrooms 16

Regular applewood bacon or turkey bacon 8

Chicken-apple or pork sausage 8

The Terrace hash brown 7

LUNCH & DINNER

Fresh Half Moon Bay crab & peaches 31

Hamachi crudo with nectarine & shiso 29

Charcoal grilled prawns with aioli 30

Beef tenderloin carpaccio with shallots, capers & Château La Coste olive oil 33

Puglian burrata & marinated tomatoes 27

Shu's lettuces, lightly roasted figs & balsamic 24

Salad of smoked trout, Carpinteria avocado & grapefruit segments 27

Little gem Caesar salad with avocado 23

Homemade corn agnolotti with black truffle 32

Spaghetti al pomodoro fatto in casa 27

Tagliatelle con arugula & pepe 28

Rigatoni bolognese 31

Grilled whole branzino with heirloom tomato 38

Wild salmon pavé, radishes & lemon 36

Roasted organic Jidori chicken breast with summer bean fricassee 35

Lamb chops over charcoal, mint & labneh 48

Snake River Farm filet mignon with black garlic butter, peas & lobster mushrooms 54

The Terrace burger with shoestring fries 25

Wild mushrooms with herbs 16

Roasted cauliflower & romanesco 13

Charred asparagus & boquerones 13

Pomme purée 13

Shoestring or steak fries 13

DRINKS

WINES
BY THE GLASS

SPARKLING & CHAMPAGNE

Laurent Perrier 'La Cuvée' Brut \$28/\$100
Champagne, France NV

Ruinart Brut Rosé \$38/\$150
Champagne, France NV

WHITE

Pascal Jolivet Sancerre \$21/\$80
Loire Valley, France

Venica Pinot Grigio 'Jesera' \$17/\$65
Friuli, Italy

Far Niente Chardonnay \$28/\$100
Napa Valley, California

ROSÉ

Château La Coste \$18/\$70
Provence, France

RED

Dragonette Pinot Noir \$24/\$95
Santa Rita Hills, California

La Sirène de Giscours Margaux \$28/\$100
Bordeaux, France

Aperture Cabernet Sauvignon \$28/\$100
Sonoma County

Aleksander Red Blend \$30/\$120
Paso Robles

DRINKS

BEER

Corona, Mexico \$10

Stella Artois, Belgium \$10

Heineken, Holland \$10

Peroni, Italy \$10

Old Speckled Hen, England \$10

Aurora Hoppyalis IPA, USA \$10

NON-ALCOHOLIC BEVERAGES

Soda \$6

Sunraysia Cranberry Juice \$7

Sunraysia Orange Juice \$7

Sunraysia Apple Juice \$7

Fiji Still Water 500ml \$7

Fiji Still Water 1000ml \$13

Pellegrino Sparkling Water \$13

WINES
BY THE BOTTLE

SPARKLING & CHAMPAGNE

Veuve Clicquot 'Yellow Label' \$130
Champagne, France NV

Roederer Estate \$75
Anderson Valley, California NV

Ruinart Blanc de Blancs \$225
Champagne, France NV

Lanson Rosé Brut \$125
Champagne, France NV

Billecart-Salmon Rosé \$240
Champagne, France NV

Dom Pérignon \$300
Champagne, France 2006

Krug 'Grande Cuvée' \$550
Champagne, France

WHITE

Cakebread Cellars Chardonnay \$140
Napa Valley, California 2017

Kenzo Estate 'Asatsuyu' Sauvignon Blanc \$240
Napa Valley, California 2018

Penfolds BIN 51 Riesling \$100
Eden Valley, Australia 2017

**Jean et Sébastien Dauvissat, Chablis Grand Cru
'Les Preuses'** \$255
Burgundy, France 2014

Domaine Ramonet Chassagne-Montrachet \$210
Burgundy, France 2015

**Château Cos d'Estournel Blanc
Saint-Estéphe** \$270
Bordeaux, France 2013

Didier Dagueneau 'Fumé de Pouilly' \$200
Loire, France 2016

RED

Dragonette Pinot Noir \$95
Santa Rita Hills, California 2016

**Stag's Leap Wine Cellars Cabernet Sauvignon
'Artemis'** \$145
Napa Valley 2016

Opus One "Overture" \$325
Napa Valley, California NV

Aurélien Verdet Gevrey-Chambertin \$160
Burgundy, France 2012

**La Chapelle de La Mission Haut-Brion
Pessac-Leognan** \$260
Bordeaux, France 2012

**Domaine Jérôme Gradassi
Chateauneuf-du-Pape** \$120
Rhône, France 2016

**Gaja "Pieve di Santa Restituta"
Brunello di Montalcino** \$235
Tuscany, Italy 2014

Vina Real, Rioja Gran Reserva \$120
La Rioja, Spain 2010